

Docket No.: 245089US0RE

COMMISSIONER FOR PATENTS ALEXANDRIA, VIRGINIA 22313

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JOHN D. DELLINGER (703) 413-3000 JDELLINGER@OBLON.COM

RE: Application Serial No.: 10/722,679

Applicants: Hirotoshi ISHIDA, et al. Filing Date: November 28, 2003
For: SWEETENER COMPOSITION

Group Art Unit: 1761 Examiner: Tran Lien, Thuy

SIR:

Attached hereto for filing are the following papers:

Letter

Information Disclosure Statement Under 37 CFR 1.97 PTO-1449

Cited References (217)

Our credit card payment form in the amount of \$180.00 is attached covering any required fees. In the event any variance exists between the amount enclosed and the Patent Office charges for filing the above-noted documents, including any fees required under 37 C.F.R 1.136 for any necessary Extension of Time to make the filing of the attached documents timely, please charge or credit the difference to our Deposit Account No. 15-0030. Further, if these papers are not considered timely filed, then a petition is hereby made under 37 C.F.R. 1.136 for the necessary extension of time. A duplicate copy of this sheet is enclosed.

Respectfully submitted,

OBLON, SPIVAK, McCLELLAND, MAIER & NEUSTADT, P.C.

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DOCKET NO: 245089US0RE

IN THE UNITED STATES PATENT & TRADEMARK OFFICE

IN RE APPLICATION OF

HIROTOSHI ISHIDA, ET AL.

: EXAMINER: TRAN LIEN, THUY

SERIAL NO: 10/722,679

FILED: NOVEMBER 28, 2003

: GROUP ART UNIT: 1761

FOR: SWEETENER COMPOSITION

LETTER

COMMISSIONER FOR PATENTS ALEXANDRIA, VIRGINIA 22313

SIR:

Applicants herewith submit an Information Disclosure Statement. The information disclosed is associated with Interference No. 105, 246, which involves Application No. 09/355,980, which is related to the present application. The disclosed information is believed to be material to the patentability of the present application, and includes the Judgment Under 37 CFR §41.127, the Decision on the Motions Under §41.125, the pleadings, the publications and prior art, and the deposition and declaration testimony from the interference.

Applicants respectfully request due consideration of the attached information.

Respectfully submitted,

OBLON, SPIVAK, McCLELLAND, MAIER & NEUSTADT, P.C. Norman F. Oblon

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John D. Dellinger

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Docket No.

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EXAMINER: Tran Lien, Thuy

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INFORMATION DISCLOSURE STATEMENT UNDER 37 CFR 1.97

COMMISSIONER FOR PATENTS ALEXANDRIA, VIRGINIA 22313

Applicant(s) wish to disclose the following information.

REFERENCES

- The applicant(s) wish to make of record the references listed on the attached form PTO-1449. Copies of the listed references are attached, where required, as are either statements of relevancy or any readily available English translations of pertinent portions of any non-English language references.
- A check or credit card payment form is attached in the amount required under 37 CFR §1.17(p).

RELATED CASES

- Attached is a list of applicant's pending application(s), published application(s) or issued patent(s) which may be related to the present application. In accordance with the waiver of 37 CFR 1.98 dated September 21, 2004, copies of the cited pending applications are not provided. Cited published and/or issued patents, if any, are listed on the attached PTO form 1449.
- ☐ A check or credit card payment form is attached in the amount required under 37 CFR §1.17(p).

CERTIFICATION

- ☐ Each item of information contained in this information disclosure statement was first cited in any communication from a foreign patent office in a counterpart foreign application not more than three months prior to the filing of this statement.
- □ No item of information contained in this information disclosure statement was cited in a communication from a foreign patent office in a counterpart foreign application or, to the knowledge of the undersigned, having made reasonable inquiry, was known to any individual designated in 37 CFR §1.56(c) more than three months prior to the filing of this statement.

DEPOSIT ACCOUNT

Please charge any additional fees for the papers being filed herewith and for which no check or credit card payment is enclosed herewith, or credit any overpayment to deposit account number 15-0030. A duplicate copy of this sheet is enclosed.

Respectfully submitted,

OBLON, SPIVAK, McCLELLAND, MAIER & NEUSTADT, P.C. Norman F. Oblon

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LIST OF REFERENCES CITED BY APPLICANT				भ्रोहेotoshi ISHIDA, et al.			
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	AA	4,495,170	01/22/1985	BEYTS, et al.			04/22/1982
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LIST OF R	₹EFEF	RENCES CITED BY APPLICANT	Hirotoshi ISHIDA	, et al.			
			FILING DATE	GROUP			
			November 28, 2003	1761			
			(Including Author, Title, Date, Pertinent Pages, e				
	JW	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Ajinomoto's Opposition No. 8 to Nutrasweet's Preliminary Motion No. 8 for Judgment that Ajinomoto Claim 40 is invalid under 35 USC §135(b), 02/11/2005.					
	JX	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Ajinomoto's Opposition No. 10 to Nutrasweet's Motion to Exclude or Suppress, 05/11/2005.					
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	JZ	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Judgment Under 37 CFR §41.127. Filed June 9, 2006.					
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			74 - 1				
Examiner			Date Con				
*Examiner: Initial if reference is considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.							